AMENDMENT

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

What is claimed is:

- 1 1. (Original) An edible protein matrix for use in creating edible compositions comprising:
- an intermediary film having greater than 50% processed protein by weight.
- 2 2. (Currently Amended) The matrix of claim 1 wherein the processed protein is derived from at least one a source selected from the group consisting of a non-synthetic mammalian, avian, reptilian, or aquatic protein.
- 1 | 3. (Original) The matrix of claim 1 wherein the intermediary film comprises water in excess of 25% by weight.
- 1 4. (Original) The matrix of claim 1 wherein the intermediary film further comprises a starch.
- 1 | 5. (Original) The matrix of claim 1 wherein the intermediary film further comprises an oil.
- 1 | 6. (Original) The matrix of claim 1 wherein the intermediary film further comprises a surface adjunct for modifying the surface characteristics of the film.
- 1 7. (Original) The matrix of claim 1 wherein the protein of the intermediary film has an average gel strength of between about 850 and 1000 g/cm, inclusive.
- 1 | 8. (Original) The matrix of claim 1 wherein the intermediary film is folded upon itself
 2 and selected portions thereof bonded to one another to form an enveloping
 3 structure to retain objects placed therein.

- 9. (Original) The matrix of claim 1 wherein two intermediary films are opposed to 1 2 each other and selected portions thereof bonded to one another to form an enveloping structure to retain objects placed therein. 3 10. (Original) The matrix of claim 1 wherein the processed protein is surimi. 1 1 11. (Cancel) 2 12. (Cancel) 1 13. (Cancel) 1 14. (Cancel) 2 15. (Cancel) 1 16. (Cancel) 17. 1 (Cancel) 1 18. (Cancel) 1 19. (Cancel) 1 20. (Original) An edible protein matrix envelope for receiving additional foodstuffs 2 comprising: 3 a first uncured film having greater than 50% processed protein by weight; 4 a second uncured film having greater than 50% processed protein by weight, 5 wherein the first film and the second film are bonded to each other about a 6 pre-established periphery during subsequent curing to form an envelope. 1 21. (Original) The envelope of claim 20 wherein the first film and the second film are
- periphery between the first and the second film is not bonded, to form an opening into the envelope.

(Original) The envelope of claim 20 wherein a portion of the pre-established

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portions of a single film.

23. (Currently Amended) The envelope of claim 20 wherein the processed protein is 1 2 selected derived from at least one the group consisting of a non-synthetic mammalian, avian, reptilian, or aquatic protein. 3 (New) The envelope of claim 20 wherein the first and the second films have an 1 2 outer surface and wherein at least one outer surface comprises a visually 3 perceptible synthetic design. (New) The envelope of claim 20 wherein the first and the second films have an 1 25. 2 outer surface and wherein at least one outer surface comprises a tactilely 3 perceptible synthetic design. 1 (New) An edible envelope comprising at least one film having greater than 50% 26. 2 processed protein by weight, wherein the at least one film is configured to accept 3 edible food stuffs therein.

(New) The envelope of claim 26, further comprising edible foodstuffs within the

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envelope.